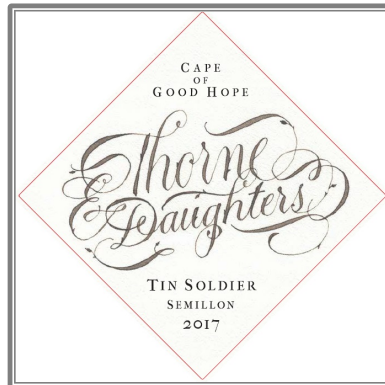




THORNE & DAUGHTERS

'TIN SOLDIER' SÉMILLON

SWARTLAND - SOUTH AFRICA



THE WINE

If one goes back 100 years, the reality is that Sémillon was responsible for probably 95% of the wine made in South Africa. Research suggests that the red mutation may at one time have been even more common than the white. John is extremely fascinated by the idea of the kind of wines that would have been made in the old days using these mixed vineyards, and this led him to the idea of fermenting the grapes on their skins for a few days. The vineyard has been established from a sélection massale of Sémillon Gris cuttings taken from an adjacent vineyard that was planted in 1964.

The fruit is handpicked and destemmed, 25% gently pressed directly to barrel and the majority fermented on skins with gentle foot stomping to break up some of the skins. Fermentation occurs naturally. After four days the skin fermented portion is pressed off using only the free run juice and blended with the barrel fermenting portion. The extraction is managed very carefully to retain a delicacy in the wine, while bringing out a lot of complexity. After nine months in wood with regular topping and just a small amount of sulfur dioxide being added post ML, the wine is racked to tank to settle and bottled without fining nor filtration.

THE STATS

Vintage	2018
Grapes	100% Sémillon Gris
Vineyard	Single site on the Paardeberg Mountain
Viticulture	Practicing Organic
Soil Type	Decomposed granite intermixed with clay
Vine Age	6-years-old
Fermentation	Native - 75% whole-bunch fermented - 25% whole bunch pressed
Skin Contact	4 days – whole-bunch portion
Aging	9 months in neutral French barrique
Alcohol	12.62%
Residual Sugar	2.31 g/L
pH	3.49
Total Acidity	5.06 g/L
Total SO²	45 ppm
Production	100 cases

THE PRESS

Tim Atkin (Tim Atkin, MW) | 94 points